

€2,50 seat

Starters

MAZZANCOLLE

Fried tiger prawns served with chilli mayo

€10,00

TACO

Tiger prawns in batter, pickled Tropea onion spicy mayo and slaw
(2 pieces)

€10,00

BURRATINA

Buffalo burratina, dry tomato paste, Cantabrico anchovy, Casalia
EVO oil and Apulia Taralli

€10,00

FRIED CHEESE

Fried pecorino cheese, Casalia honey and toasted walnuts

€10,00

POLPO GALLEGA

Adriatic octopus, baby potato, alioli and smoked paprika

€10,00

TUNA TARTARE

Yellow fin tuna tartare, bufalo stracciatella, Amalfi lemon and
pistachio

€14,00

First course

BRONTE

Fusilloni Verrigni, pistachio and basil pesto, buffalo Stracciatella
and tiger prawns
€16,00

PACCHERI

Paccheri Verrigni, red pepper and tomato sugo, taggiasche olives,
origano, Casalia chilli oil and tiger prawns
€14,00

PUTTANESCA DI POLPO

Fresh egg spaghetti pasta, octopus, Casalia tomatos, capers,
taggiasche olives and origano
€14,00

Second course

SESAME TUNA

Sesame seared yellow fin tuna, mango and lime sauce, Tropea
onion and ponzu
€22,00

POLPO

Grilled octopus, sundried tomato and almond pesto, greek salad,
feta cheese and origano
€18,00

Dessert

PAVLOVA

Vanilla Chantilly cream, peach compote, raspberry couli and meringue

€7,00

BAKED CHEESECAKE

Toppings:

Classic without toppings

Pistachio

Amarena

Chocolate and Piedmonte hazelnuts I.G.P.

€7,00

COCONUT PANNACOTTA

Coconut pannacotta, mango and black sesame

€5,00

N.B. Some of the dishes or food served in this place may contain substances that cause allergies or intolerances. If you are allergic or intolerant to one or more substances, inform us and we will indicate the preparations without the specific allergens.